

Date Issued: August 2, 2000

Dried Fruit, Announcement FV-207
Commodity Specifications, FV207-CS1

AMENDMENT NO. 3

PURCHASE OF DRIED FRUIT FOR DISTRIBUTION
TO CHILD NUTRITION, NEEDY FAMILY AND OTHER DOMESTIC FEEDING
PROGRAMS

The purpose of this amendment is to add the commodity specifications for Dried Cherries; revise the commodity specifications for Dried Prune Pieces, Dried Cranberries and Trail Mix; revise the Inspection and Checkloading Requirements and the Universal Product Codes contained the Commodity Specifications, FV207-CS1. The following language replaces the language contained in **II. Individual Commodity Specifications**, **III. Inspection and Checkloading**; **A. Requirements**; and **Exhibit 4, Universal Product Codes** of the Commodity Specifications, FV207-CS1 issued in November 1999.

II. Individual Commodity Specifications

E. Prune Pieces

1. Made from U.S. Grade B or better, plunger pitted prunes
2. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the Pitted Prunes in accordance with the United States Standards for Grades of Dried Prunes, Style (b) Whole Pitted and the requirements of the individual invitation. Additionally, the PPB grader will determine the quality of the prune pieces in accordance with the requirements of the individual invitation.
3. Uniform cut into 1/4 to 1/2 inch pieces.
4. May be coated with dextrose.
5. Sorbic acid is not required for the prune pieces used in trail mix.

F. Plum/Prune Puree

2. **Moisture:** 28% " 2% (as determined by DFA moisture meter), or

Moisture: 30% Maximum (as determined by DFA moisture meter).

M. Dried Cherries

1. **Type:** Pitted Red Tart Cherries

2. **Size:** 4/4 lb. bags
8/2 lb. bags

Specifications for dried cherries will be set forth in the individual Invitations.

3. **Quality:** The dried cherries shall be Type I, Style A as in CID A-A-20299A, Fruits, Osmotically Dried, July 10, 2000, except that the character of the frozen red tart pitted cherries used as an ingredient shall be determined in accordance with the requirements of the United States Standards for Grades of Frozen Red Tart Pitted Cherries. The character of the frozen red tart pitted cherries shall meet the requirements of U.S. Grade B or better. The pit score shall be not more than 1 per 80 ounces in the finished dried product.

4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the frozen red tart pitted cherries prior to drying to ensure Grade B character. Additionally, the PPB will perform inspection/grading of the finished dried product to ensure pit score shall not be more than 1 per 80 ounces and will determine that the quality of the dried cherries produced are in accordance with requirements of the commodity specifications.

5. **Primary Container:**

Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed; or

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to .48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper; or

Packed in a cardboard box with a poly bag liner which is folded over on the top (to prevent moisture loss); the box will be sealed on the top and bottom with tape or glue.

6. **Secondary Container:**

The 4 lb. see-through bags or boxes must be packed 4 per case; the 2 lb. see-through bags or boxes must be packed 8 per case in new domestic 200 pound

test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

N. Dried Cranberries

Specifications for dried cranberries will be set forth in the individual Invitations.

1. **Quality:** Per CID A-A-20299A, July 10, 2000
2. **Sizes:** 16/30 oz. bags
5/5 lb. bags
3. **Type:** Type VII (Sweetened)
4. **Grade:** Made from frozen cranberries, U.S. Grade B or Better
5. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection of the frozen cranberries in accordance with the United States Standards for Grades of Frozen Cranberries and the requirements of the individual invitation. The PPB grader will also determine the quality of the dried cranberries in accordance with the requirements of the commodity specifications.
6. **Primary Container:**
Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.
Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to .48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.
7. **Secondary Container:**
The 30 oz. see-through bags must be packed 16 per case; the 5 lb. see-through bags must be packed 5 per case in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.
8. Fumigation is not required.

O. Trail Mix

1. **Ingredients:** Composed of any combination of the following ingredients (as specified in the invitations) in equal portions. All the ingredients contained in the trail mix shall meet the requirements contained in

commodity specifications FV207-CS1, as amended, for Dried Fruit and FV212-CS1, as amended, for Shelled Nuts.

Dried almond pieces
Dried cherries
Dried cranberries
Dried date pieces, chopped
Dried fig pieces
Dried prune pieces
English walnut (small) pieces

2. **Size:** Composed of the ingredients (as specified in the invitation) in accordance with the requirements contained in this FV207-CS1, Commodity Specifications for the dried fruit ingredients and FV212-CS1 for the nut ingredients.
 - a. 24/1 lb. bags
Ingredients: As specified in the invitation
 - b. 25 lb. carton 1(5/5 lb. bags)
Ingredients: As specified in the invitation
3. Nitrogen Flushing is optional.
4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will determine the quality of the trail mix in accordance with the requirements of the individual invitation.
5. **Mixture Tolerance:** Plus or minus 2 percent of each ingredient.
6. **Primary Container:**
 - a. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The bag must be heat sealed and label applied
 - b. Alternative packing may be commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to .48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.
7. **Secondary Container:**

The 24/1 lb. see-through bags must be packed 24 per case and the 5/5 lb. see-through bags must be packed 5 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.
9. **Fumigation of Dried Fruit:** Fumigation for all dried products used in trail mix

is to occur as near as possible but not to exceed 30 days before

packing and must be performed under the observation and to the satisfaction of the PPB grader.

III. Inspection and Checkloading

A. Requirements (*Paragraph 2*)

Inspection of dried products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Dried Fruits and Vegetables and Related Products, and United States Standards for Condition of Food Containers, effective on the date of the Invitation. With respect to the trail mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

Exhibit 4

Universal Product Codes

<u>Dried Fruit</u>	<u>Primary Container</u>	<u>Secondary Container</u>
Cherries (4/4 lb.)	7 1500101293 7	1 07 15001 01293 4
Cherries (8/2 lb.)	7 1500101292 0	1 07 15001 01292 7
Cranberries (16/30 oz.)	7 1500101289 0	1 07 15001 01289 7
Cranberries (5/5 lb.)	7 1500101291 3	1 07 15001 01291 0

All other terms and conditions remain unchanged.

Sincerely,

Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Program